

LUNCH

BoscOs[®]

The Restaurant For Beer Lovers[®]

APPETIZERS

*Hot Spinach & Artichoke Dip	7.25
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
*Fried Artichoke Hearts	7.00
Served with Buttermilk Garlic Dipping Sauce	
Calamari	7.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
Smoked Duck Spring Rolls	7.00
Crisp Spring Rolls Filled with Smoked Duck, Grilled Scallions, Julienne Carrots, and Cabbage; Served with Spicy Szechwan Chile Sauce	
*Stuffed Portabella	7.00
Char-Grilled, Stuffed with Sun-Dried Tomato Pesto, Gorgonzola, and Pine Nuts; Served with Aged Balsamic Vinegar	

SOUP & SALADS

Fresh Daily Soup	4.00
*House Mista	4.25
A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	
*House Caesar	4.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	
Grilled Chicken Caesar Salad	9.00
*Portabella Caesar Salad	9.00
Grilled Salmon Caesar Salad	11.00
Asian Grilled Chicken Salad	9.00
Baby Spinach Tossed in Asian Vinaigrette with Fried Wontons, Almonds, Mandarin Oranges, Red Peppers, and Marinated Grilled Chicken	
*Greek Salad	9.00
Romaine Lettuce Tossed with Balsamic Vinaigrette, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Shaved Red Onion, and Marinated Artichoke Hearts	
Fried Chicken Salad	9.25
Mesclun Greens, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
Seared Tuna Salad	12.50
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with Mixed Baby Greens Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
*Gorgonzola Pear Salad	9.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens; Tossed in Raspberry Vinaigrette	

Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings

We accept all major credit cards. Sorry no personal checks. 17% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.

- BoscOs Squared -

Memphis, TN

- BoscOs River Market -

Little Rock, AR

- BoscOs Hillsboro Village -

Nashville, TN

- BoscOs Cool Springs -

Franklin, TN

ENTRÉES Side Salads or Soups: 2.25

Wood Oven Planked Salmon	14.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus	
Shrimp Carbonara	14.00
Gulf Shrimp over Farfalle Pasta with Applewood Smoked Bacon, Peas, and Tomatoes in a Parmesan Cream Sauce	
Gorgonzola Chicken	12.00
Herbed Chicken Tossed with Sun Dried Tomatoes in a Gorgonzola Cream Sauce on Penne Rigate	
Baked Lasagna Bolognese	8.50
Tender Pasta Layered with Sauce Bolognese, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	
*Baked Spinach Cannelloni	8.25
Fresh Pasta Sheets Stuffed with Sautéed Spinach, Caramelized Onions, Roasted Garlic, and Two Cheeses; Topped with Marinara	
*Black Bean & Goat Cheese Tamale	10.00
Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese	

WOOD-FIRED OVEN PIZZAS Side Salads or Soups: 2.25

Germantown Purist	9.00
BBQ Chicken and Shaved Red Onions with Smoked and Whole Milk Mozzarella	
*California	8.75
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
Palermo	9.25
Classic Mix of Sweet Italian Sausage, Pepperoni, Fresh Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
Pollo Diablo	9.25
Mesquite Smoked Chicken Breast, Roasted Red Peppers, Poblanos, Monterey Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	
*Calzone de Bosco	9.00
Pesto, Spinach, Artichokes, Tomatoes, and Kalamata Olives with Whole Milk Mozzarella; Topped with Marinara and Parmesan	
Chesapeake Pizza	10.00
Pesto, Shrimp, Scallops, Clams, Vermont White Cheddar, and Whole Milk Mozzarella	
Buffalo Chicken	9.25
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola Cheese, Hot Wing Sauce, and Ranch Dressing	

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00).
Side Salads or Soups: 2.25

Blackened Grouper Sandwich	9.00
Grouper Filet Dusted in Cajun Spices and Blackened; Served on a Hoagie with Shredded Lettuce, Tomato, and Remoulade	
BoscOs Burger	9.00
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	
Smoked Chicken Club	8.00
Applewood Bacon, Provolone Cheese, Mesclun, Mustard, Tomato, and Mayonnaise	
Grilled Chicken Breast	8.00
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	
*Vegetable Burger	8.50
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	
*Grilled Portabella Club Sandwich	8.00
Portabella Mushroom Marinated and Char-Grilled; Topped with Fontina Cheese, Lettuce, Roasted Red Peppers, and Basil Mayonnaise	
Angus Steak Sandwich	13.00
Center-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Rustic Sourdough, and Green Onion Remoulade	
Oyster Po'boy	8.25
Oysters Dredged in Seasoned Flour and Fried Golden Brown; Served on a Sourdough Baguette with Shredded Lettuce and Remoulade	
Pastrami Rubeben Sandwich	8.00
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Marbled Rye	
BoscOs Muffuletta	8.00
BoscOs Rendition of the Classic Sandwich with Genoa Salami, Pepperoni, Mortadella, Provolone, and Marinated Olive Salad	

*Prepared with Cheese, but no Meat Products

www.boscOsbeer.com

SQ.07.2009